

Starters

Bombay style vegetables with cumin pao, mushroom chips (v) 🌿 £9.00

Railway style vegetable cake with beetroot and raisin, kasundi mustard (v) 🌿 £7.50

Red kidney bean kebab with puffed lotus seed, lotus root crisp (v) £8.00

Carpaccio of home cured Shetland salmon with caramel jhal muri £10.00

Spiced herring roe on toasted cumin brioche 🌿 £7.50

Bengali style Thermidor with half Scottish lobster £24.00

Reshmi kebab of Norfolk free range chicken £9.50

Tandoori breast of Anjou squab pigeon, pumpkin chutney and peanut 🌿 £15.50

Smoked Herdwick lamb escalope and galouti kebab mille feuille 🌿 £10.00

For those challenged on the spice front, The Cinnamon Club is pleased to showcase dishes by our friend, the critically acclaimed chef Eric Chavot:

Crab risotto with truffle cappuccino, pan fried king prawn £12.50

As a main course £22.00

Main Courses

Tasting of jackfruit curry 'meat style' (v) £17.00

Roast cauliflower with truffled achari sauce, naan bread (v) 🌿 £16.00

Banana chilli filled with fenugreek, raisin and bitter gourd, green pea pilau and yoghurt sauce (v) £18.50

Kadhai spice crusted cobia fillet with kala korma sauce, coriander rice £19.00

Char-grilled halibut with tomato and lemon sauce, lime rice £25.00

Wild Spencer Gulf king prawns with coconut ginger sauce and red quinoa £27.50

Norfolk free range chicken breast with spinach and apricot, garlic naan crumble 🌿 £18.50

Scottish pheasant breast, rustic tawa mince, and mint chilli korma 🌿 £27.00

Roast saddle of Romney Marsh lamb, corn sauce, pickled root vegetables, masala cashew nut £26.00

Tandoori loin of Oisin red deer, black stone flower reduction and fenugreek potatoes £34.00

Eric's main: Seared rump of Scottish beef, fondant potatoes, red wine sauce £24.00

Sharing Mains

Served tableside

Morel Malai Kofta - paneer and royal cumin dumpling, stir-fried green pea and morels, tomato and fenugreek sauce, green pea pilau (v) £48.00 (for two)

Old Delhi style butter chicken on the bone, black lentils, pilau rice, garlic naan 🌿 £60.00 (for two)

Whole rack of Romney Marsh lamb, corn and yoghurt sauce, black lentils, pilau rice and hot garlic chutney £75.00

Raan - Slow braised shoulder of milk-fed Herdwick lamb with saffron sauce, black lentils, pomegranate pilau, burhani raita, coriander chutney £150.00 (serves 3-4)

(Limited availability)

Celebratory Feast

£65.00 pp for tables of 4 and above

Starter

Rakesh Nair's Kerala spiced seafood bisque flamed with brandy

OR

Selection of vegetarian kebabs to share (v) 🌿

Railway style vegetables, red kidney bean kebab, chickpea gnocchi, jackfruit tikka

Main Course

Whole rack of Romney Marsh lamb carved tableside

Corn and yoghurt sauce, black lentils, pilau rice and hot garlic chutney

OR

Morel Malai Kofta - paneer and royal cumin dumpling, stir-fried green pea and morels (v)

Tomato and fenugreek sauce, green pea pilau

Dessert

Spiced banana tarte tatin with thandai ice cream 🌿

Side Dishes

Tandoor roasted aubergine crush £6.00

Black lentils £6.00

Cabbage and kale porial £5.00

Home style split yellow peas with cumin £3.50

Bheja Fry - lamb mince and brain 🌿 £7.50

Garlic naan 🌿 £3.50 Potato stuffed paratha 🌿 £3.50 Organic multigrain roti 🌿 £3.50

Selection of breads 🌿 £7.50

Selection of chutneys £5.00

(v) Vegetarian 🌿 Contains gluten Allergen menus available on request.

Prices include VAT @ 20%. A 12.5% discretionary service charge will be added to your bill. All gratuities are distributed to the entire team. Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements. We import all our spices directly from approved growers across India. Our food suppliers have given assurances that none of our ingredients are genetically modified. Fish may contain small bones. Game dishes may contain shot.

Desserts

**Original Beans dark chocolate and rasgolla tart
with calamansi and chilli sorbet** 🌿 £8.50

Taylor's, Tawny 20 years, Portugal Glass 100ml £12.00

**Baked Jalandhar – Thandai, saffron and carrot halwa
ice cream with spiced meringue** 🌿 £8.00

Saussignac, Vendange d'Autrefois, Gascony, France, 2012 Glass 100ml £7.50

Festive garam masala pudding with nutmeg custard 🌿 £7.50

Muscat 20 years, Frontignan, France Glass 100ml £8.50

Green cardamom brulée with rose petal biscotti 🌿 £8.00

Recioto di Soave, Pieropan, Veneto, Italy, 2009 Glass 100ml £11.50

Ice cream or sorbet selection of the day £6.50

Banana tarte tatin with thandai ice cream (for two) 🌿 £20.00

Passito di Pantelleria, Ben Rye, Donnafugata, Sicily, Italy, 2011 Glass 100ml £15.90

Selection of Neal's Yard cheeses with quince chutney 🌿 £10.00

Colheita, Quinta De La Rosa, Portugal, 1997 Glass 100ml £9.50

Dessert Platter

Tasting plate of assorted desserts 🌿 – for two or more

£25.00 per two people

NV Champagne Brut Rosé Premier Cru Nicolas Guesquin

Bottle 750ml £69.00 Glass 125ml £12.00

Pastry Chef – Morsingh Jakhi

We welcome your comments and suggestions.

Please speak to our Duty Manager or e-mail us at info@cinnamonclub.com

Please be considerate when using mobile phones.

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Tasting Menu

£85.00 per person

£135.00 with selected wines

£160.00 with premium wines

Please ask your server for details of the specially paired wine matches.

To maximise your dining experience, this menu must be ordered
by each diner at your table.

Appetiser

Carpaccio of home cured Shetland salmon with green pea chutney

Soup

Kerala style seafood bisque flamed with brandy

Starter

Char-grilled breast of Anjou squab pigeon, pumpkin chutney and peanut 🌿

Meat

Smoked Herdwick lamb escalope and galouti kebab mille feuille 🌿

Seafood

Tandoori wild Spencer Gulf king prawn with coconut ginger sauce

Speciality Dish

Roast loin of Oisín red deer with black stone flower and onion reduction

Pre Dessert

Carrot halwa spring roll, clove ice cream 🌿

Dessert

Green cardamom brulée with rose petal biscotti 🌿

Coffee and Petits Fours

Vegetarian option available

Head Chef: Rakesh Ravindran Nair

Manager: Regison Devassy

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